



*Meriwether Godsey*<sup>TM</sup>  
PREMIER CULINARY CONTRACTOR



## WHO WE ARE

# Meriwether Godsey.

Premier culinary contractor,  
partnering with you to  
create fresh and enjoyable  
dining programs.



Meriwether Godsey has grown to be employee owned and to include nearly forty operations: community dining accounts, full-service catering, and restaurants—all managed with a personal touch.

Since 1985, Meriwether Godsey has been the region's premier culinary contractor—working with businesses, non-profits, schools, and other organizations to create dining programs that exceed expectations. Under the steady leadership of Marie "Rie" Meriwether Godsey,

## Our special recipe.

We set ourselves apart from the competition in a number of unique ways:

### Diverse experience.

Our breadth of experience includes contract dining, operational consulting, retail catering, and restaurant management. The lessons learned from these venues provide us with diverse expertise—so we can handle any problem that comes our way.

### Sized just right.

Meriwether Godsey is neither too big nor too small. Our boutique size gives us the ability to create comprehensive dining solutions for even the larger institutions, while still ensuring that every client is touched by our signature personal service.

### A family feel.

The heart and soul of Meriwether Godsey is the people. Because we highly respect and value our employees, they're dedicated to give back more in return. This close company culture means everyone works well together—seamlessly finding the best possible solutions for you.

### We work hand in hand with you.

Here, every account is a partnership. We learn the culture and needs of each organization and encourage open communication so our relationships grow and strengthen over time. When you work with Meriwether Godsey, you're assigned a dedicated team to help direct your day-to-day operations. They become a part of your community, responding to customer preferences and working with management and staff to enhance the quality of each diner's experience. In fact, your team's sole responsibility is ensuring that all your needs are met.

"We can count on personal attention from top management (including the President) on an ongoing, consistent basis. Because of that, in Meriwether Godsey we have a 'partner' rather than a 'provider.'"

—Jim Connor, Head of School,  
Germantown Academy



## OUR APPROACH



# Solutions made from scratch.

Meriwether Godsey knows that everyone operates a little differently.



That's why we analyze your organization's specific size, needs, and budget to create unique solutions. Whether it's a student dining hall, a residential kitchen, or a corporate café, we work with you to create a dining experience that is delicious and popular—one that's sure to please your organization's unique community. And as you grow and your preferences change, we're always there with fresh ideas and new solutions.

## Our first love is food.

Unlike many contract dining services, Meriwether Godsey is a successful restaurateur, operating Meriwether's Market (est. 1996) and Isabella's Italian Trattoria (est. 1999), both located in Central Virginia. Each offers an impressive menu of "casual gourmet" cuisine, made with the freshest, healthiest, and nearest ingredients available. This extensive culinary experience pairs nicely with our passion for service and has paved the way for our successful community dining partnerships—which offer popular, healthful, variety-filled menus, served with restaurant flair.

## A warm welcome with every meal.

One of our unique strengths, because of how the company began, is our talent for "presentation catering." Casual or elegant, every meal should feel welcoming and pleasurable, like a catered event. From the freshness of the food right down to the tucks in the tablecloths, every detail is given special attention. This ensures that people walk away from meals with a warm feeling that they're being taken care of. And that reflects well on you and your organization.

## We're just like family.

The Meriwether Godsey family has over 500 talented and dedicated employees, many of whom have been with us for over 20 years! Managers, chefs, servers, administrators, and more all work in sync to bring you an impressive dining experience, complete with "extra mile" service. And our employees are also owners, so they have a stake in the success of Meriwether Godsey and share in our commitment to put service first. Come meet our team, and you'll find that they love what they do—and it shows.



**"Meriwether Godsey has been a dream partner. They are responsive—listening to our needs and meeting them beyond our expectations every time."**

—Tracy Gaudet, MD, Director,  
Duke Integrative Medicine

## OUR SERVICES



## Feeding the future with our choices today.

At Meriwether Godsey, we support the goals of responsible and conscious consumerism. Every day we are faced with many decisions concerning what we serve and how we serve it.



### We see these decisions as opportunities to make smart choices:

We use sensible, eco-friendly products that meet the needs and preferences of our contract partners.

We encourage innovation in reducing waste.

We participate in local recycling programs, using as many renewable and biodegradable products as possible.

Our first choice is to use local and regional purveyors, thus reducing the impact of long-distance deliveries on our natural resources and promoting food safety and integrity.

## We bring a lot to the table. For you.

Whether it's a catered event, summer conference, or simply lunchtime, our expertise means added value for you through enhanced training and superior systems. We train our employees extensively—both management and unit staff—and the training never stops. We've spent years developing and improving automated systems created to support our customized approach to service.

### Here are the advantages:

Comprehensive, accurate information allows us to spend less time in the office and more time where we belong—with you, your staff, and the people you serve.

Thorough analysis helps us continuously control costs and keep you informed of needed changes to your dining program.

A hands-on partnership approach from corporate staff, senior management, and our President ensures that no detail is ever overlooked.

Our smaller size allows for less corporate overhead and means lower fees and more personal service for you.

Culinary experience that results in better quality food, excellent service, and welcoming presentation.



With the right systems in place and an experienced, attentive staff at hand, Meriwether Godsey can bring you a successful daily dining program and help enhance your marketability and revenue. All of these benefits spell out support and added value for you.

**"I have been connected with school dining services for nearly fifty years. Meriwether Godsey is the absolute best with which I have ever worked! Not only is the food absolutely healthy...but it is also delicious and sinfully inviting."**

**—Bruce Stewart, Head of School,  
Sidwell Friends School**

“Meriwether Godsey is like a great pound cake—pure, basic ingredients and comfort with every bite! Every organization should be run so well.”

—Frank Robinson, Executive Director,  
Lewis Ginter Botanical Garden

## Join us.

With over 25 years of dining program experience in Virginia, Washington, D.C., Pennsylvania, Maryland, and North Carolina, and restaurants in Central Virginia, Meriwether Godsey has the background, the knowledge, and the enthusiasm to meet your every dining need. To learn more or to start building a custom dining program and menu for your organization, please call or email us.



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